



# GEORGE WHITE

CONTEMPORARY BAR & GRILL

## RESTAURANT WEEK 2025

### Prix-Fixe Dinner Menu

**\$39** PER PERSON

ON SATURDAY, PRIX-FIX MENU IS OFFERED UNTIL 7 PM

#### Appetizers

##### **MOZZARELLA CAPRESE**

*fresh mozzarella, tomatoes, roasted peppers fresh basil, balsamic vinaigrette drizzle.*

##### **ARTICHOKE & SPINACH DIP**

*mozzarella cheese, corn tortilla chips.*

##### **PRINCE EDWARD ISLAND MUSSELS**

*served with your choice of garlic scampi or marinara sauce.*

##### **ROASTED BRUSSEL SPROUTS**

*with ginger, teriyaki & sesame seeds.*

##### **CAESAR SALAD**

*romaine hearts, herb croutons topped with shaved pecorino and homemade dressing.*

##### **SHORT RIB CROSTINI**

*shredded short rib, garlic toast, caramelized onions & gorgonzola with a balsamic glaze.*

#### Entrées

##### **PORK TENDERLOIN CALABRESE OR MARSALA**

*oven-roasted with hot & sweet cherry peppers, served in a balsamic reduction or a mushroom marsala sauce.  
served with farm fresh vegetables & roasted potatoes.*

##### **FILET OF SOLE**

*light and delicate fillet served with your choice of Oreganata, Piccata or Francese sauce.  
served with farm fresh vegetables.*

##### **PENNE PRIMAVERA**

*light cream pink sauce, mushrooms, seasoned vegetables.*

##### **GNOCCHI AL PESTO CON BURRATA**

*homemade gnocchi pasta, pesto sauce, finished with burrata cheese.*

##### **CHICKEN SCALLOPINI**

*prepared in your choice of Parmigiana, Marsala or Picatta.*

##### **SIRLOIN AU POIVRE**

*sliced & served with mashed potatoes, daily vegetables, classic au poivre sauce.*

##### **HOUSE BBQ BABY BACK RIBS**

*half-rack, cinnamon dusted, served with sweet potato fries & a jalapeño slaw.*

#### Dessert

**CARROT CAKE // CANNOLI // CHOCOLATE MOUSSE**

• NO SHARING, NO SUBSTITUTIONS •



# GEORGE WHITE

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## RESTAURANT WEEK 2025

### Prix-Fixe Lunch Menu

**\$24** PER PERSON // TWO COURSES

• NO SHARING, NO SUBSTITUTIONS •

#### To Start

**SOUP OF THE DAY OR HOUSE SALAD**

#### Entrées

**GRILLED CHICKEN SANDWICH**

*fresh mozzarella, tomato, lettuce & a balsamic glaze. served with french fries.*

**FILET OF SOLE**

*served in a lemony butter sauce with capers & farm fresh vegetables.*

**PRIME BURGER**

*lettuce, tomato, onion brioche bun. served with french fries.*

**FETTUCCINE ALFREDO**

*in white cream sauce, topped with pecorino romano cheese.*

**PENNE ALLA VODKA**

*in a pink vodka cream sauce.*

**BBQ RIBS**

*served with coleslaw & french fries.*

**CRAB CAKE SANDWICH**

*served with tartar sauce, coleslaw & french fries.*

**CHICKEN PARMIGIANA**

*with marinara, topped with melted mozzarella cheese. served with pasta.*

**VEGGIE BURGER**

*carrots, peas, broccoli, spinach, swiss cheese, brioche bun. served with french fries.*

#### Drink Specials

**SODA \$3 // JUICE \$4**

**COFFEE \$3 // ESPRESSO \$4 // CAPPUCCINO \$5**

**DOMESTIC BEER \$6 // IMPORTED BEER \$7**

**HOUSE WINE BY THE GLASS \$7 • UPGRADE \$2**

**EXTRA COCKTAILS \$10 // MARTINIS \$12**